

FIG. 21

Batch Configuration

Batch Number: The format for the Batch number is X#####.##

RECIPE\_FILE\_RP

Recipe

▼

Modify Recipe

New Recipe

Mode

☐ Auto
 ☐ Semi-Auto
 ☐ Maintenance
 ☐ CIP

Start

All Equipment Auto

View Recipe

End Maintenance Mode

Print Report

CIP Control

End Batch

Central Control Revision:

FIG. 22

Recipe			
Heat Treatment	Centrifuge 1	Centrifuge 2	Ultrafiltration
Sol Prep	GJ Extract	GJ Extract	GJ Extract
<div>Save</div> <div>Save As</div> <div>Delete</div> <div>Exit</div>			
<div>Water Flow To Disintegrator</div> <div>Text1</div> <div>0-30 lpm</div> <div>Water Flow To Press</div> <div>Text1</div> <div>0-30 lpm</div> <div>Agitator 101 Speed</div> <div>Text1</div> <div>0-100%</div> <div>Tank 101 Mix Time</div> <div>Text1</div> <div>0-4095 Sec</div> <div>Concentration of buffer</div> <div>Text1</div> <div>0-1000 grams/liter</div>			
<div>Grinder 1 Speed</div> <div>Text1</div> <div>0-100%</div>			
<div>Ideal pH In Tank 102</div> <div>Text1</div> <div>0-1400pH</div> <div>Agitator 102 Speed</div> <div>Text1</div> <div>0-100%</div> <div>Pump 102 Flow Rate</div> <div>Text1</div> <div>0-303 lpm</div>			
<div>Ultrafiltration</div>			
<div>Temp. Setpoint for Hold Tube</div> <div>Text1</div> <div>0-202 C</div> <div>Max Hold Time</div> <div>Text1</div> <div>0-4095 Min</div> <div>Holding Tube Configuration</div> <div>Hold Config A</div>			
<div>Agitator 103 Speed Output</div> <div>Text1</div> <div>0-100%</div> <div>Agitator 110 Speed Output</div> <div>Text1</div> <div>0-100%</div> <div>Green Juice Flow to Centrifuge 1</div> <div>Text1</div> <div>0-303 lpm</div> <div>Centrifuge 1 Shot Frequency</div> <div>Text1</div> <div>0-1500 Sec</div> <div>Recipe Type</div> <div>S1</div>			
<div>Ideal pH In Tank 108</div> <div>Text1</div> <div>0-1400pH</div> <div>Agitator 108 Speed Output</div> <div>Text1</div> <div>0-100%</div> <div>Agitator 202 Speed Output</div> <div>Text1</div> <div>0-100%</div> <div>Centrifuge 2 Shot Frequency</div> <div>Text1</div> <div>0-1500 Sec</div> <div>Tank 108 Initial Make-Up Water</div> <div>Text1</div> <div>0-4000 Liters</div> <div>Tank 108 Fill Water % of GJ</div> <div>Text1</div> <div>0-100%</div> <div>Green Juice Flow to Centrifuge 2</div> <div>Text1</div> <div>0-303 lpm</div>			
<div>0</div> <div>0</div>			

## Recipe Overview

[illegible]

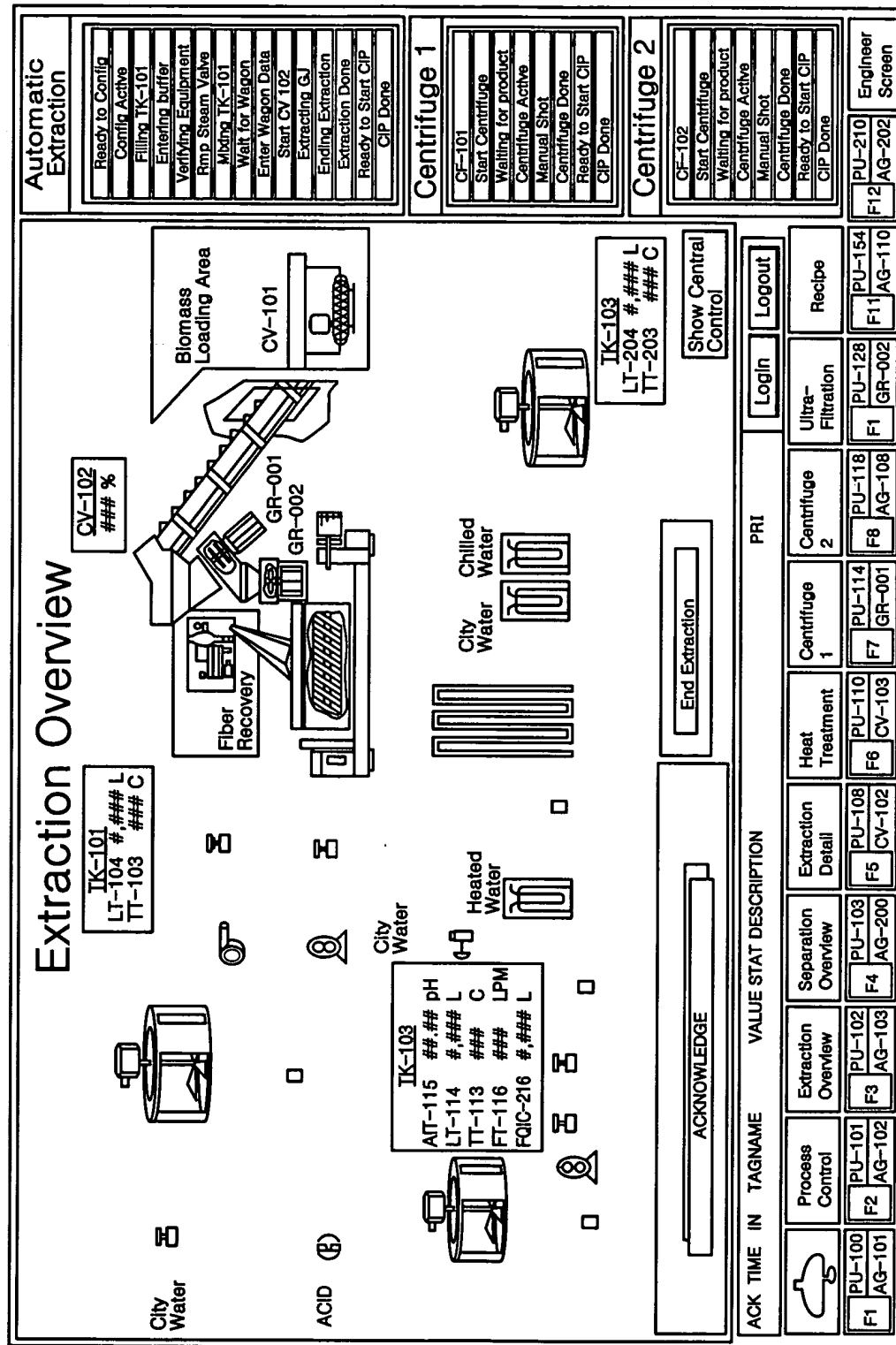
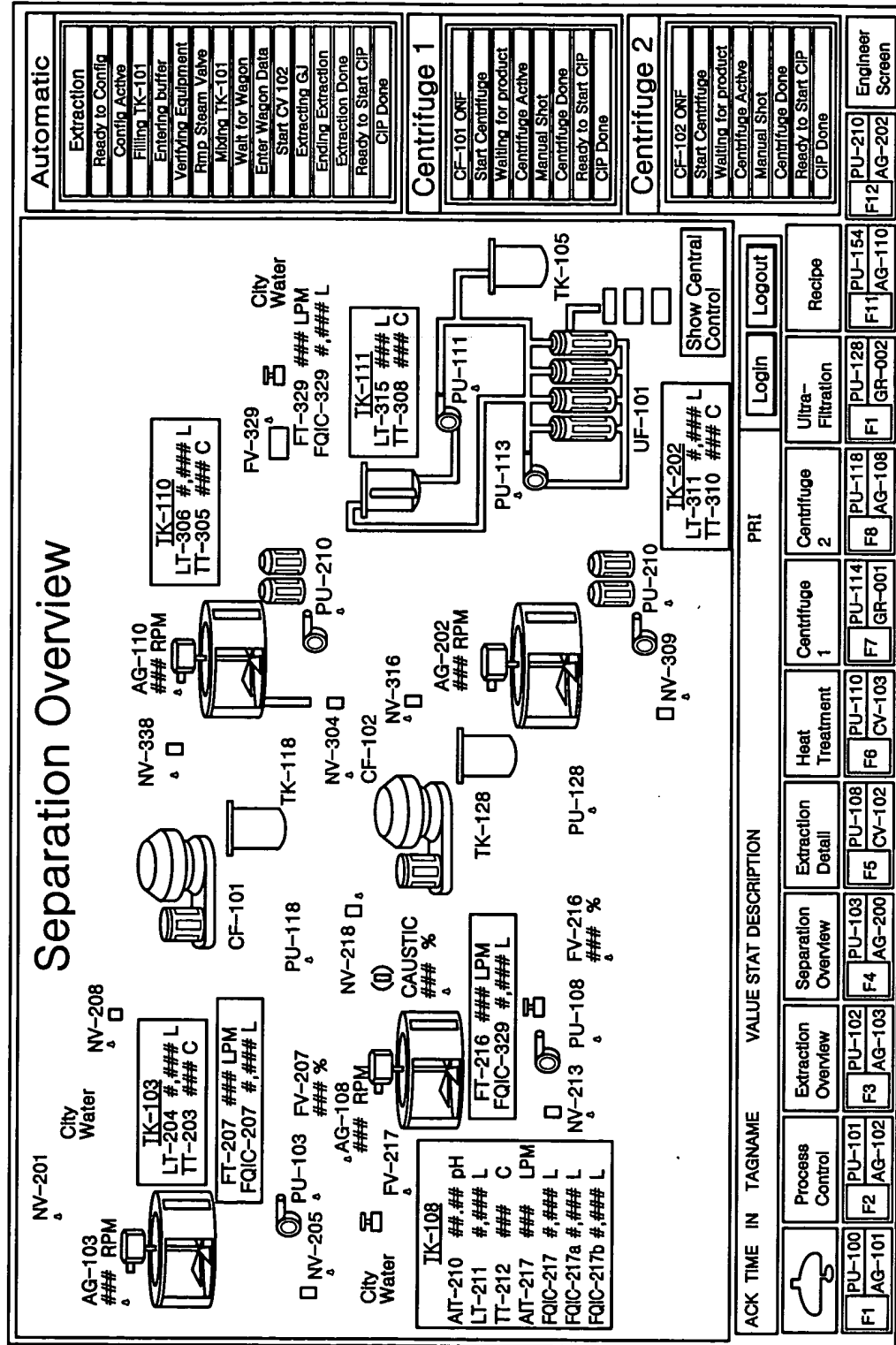


FIG. 25



#### Automatic

Extraction
Ready to Config
Config Active
Filling TK-101
Entering buffer
Verifying Equipment
Pump Steam Valve
Mixing TK-101
Wait for Wagon
Enter Wagon Data
Start CV 102
Extracting GJ
Ending Extraction
Extraction Done
Ready to Start CIP
CIP Done

#### Centrifuge 1

CF-101 ONF
Start Centrifuge
Waiting for product
Centrifuge Active
Manual Shot
Centrifuge Done
Ready to Start CIP
CIP Done

#### Centrifuge 2

CF-102 ONF
Start Centrifuge
Waiting for product
Centrifuge Active
Manual Shot
Centrifuge Done
Ready to Start CIP
CIP Done

PU-210
AG-202
Engineer
Screen

+

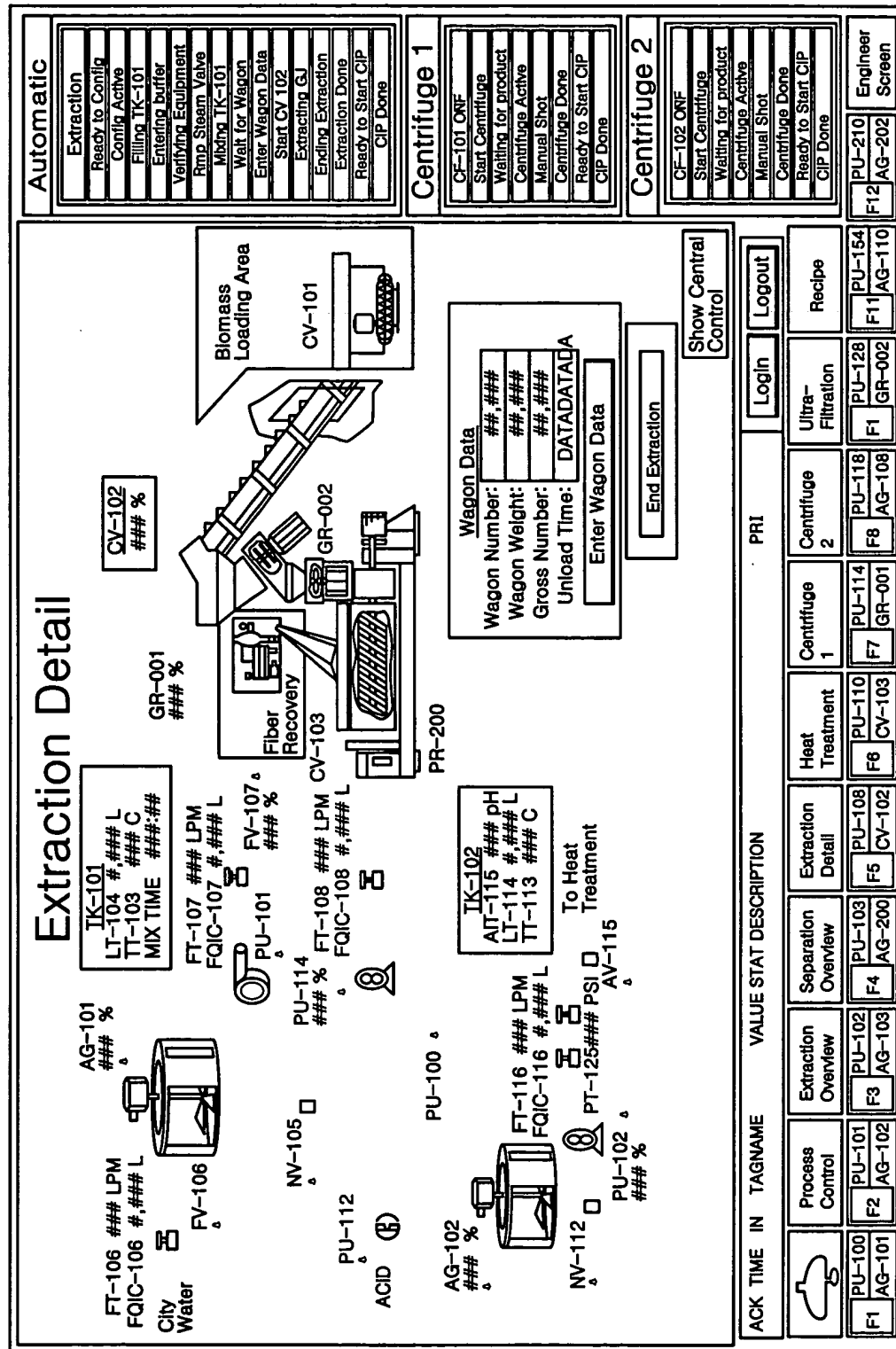




FIG. 27

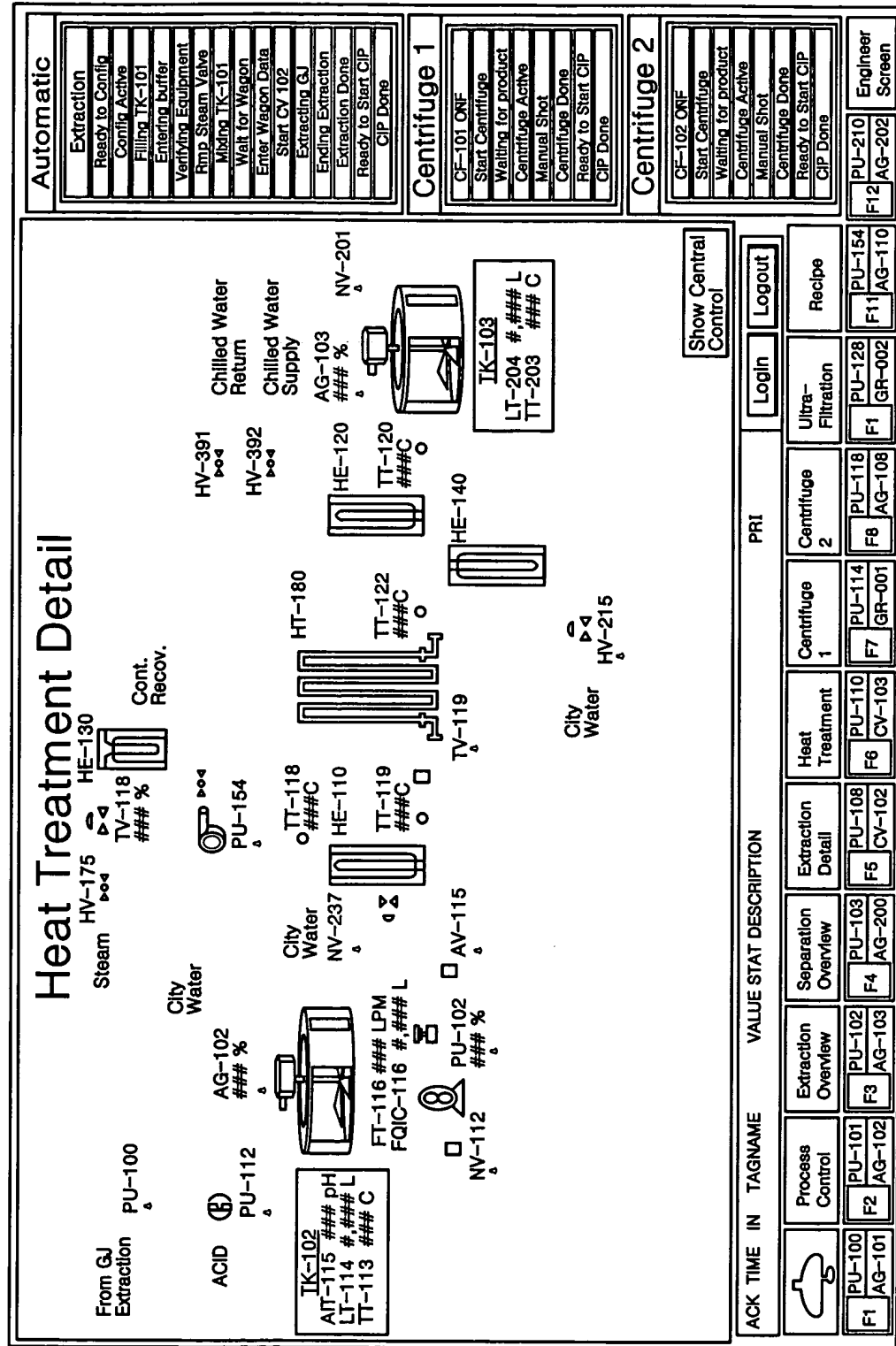


FIG. 28

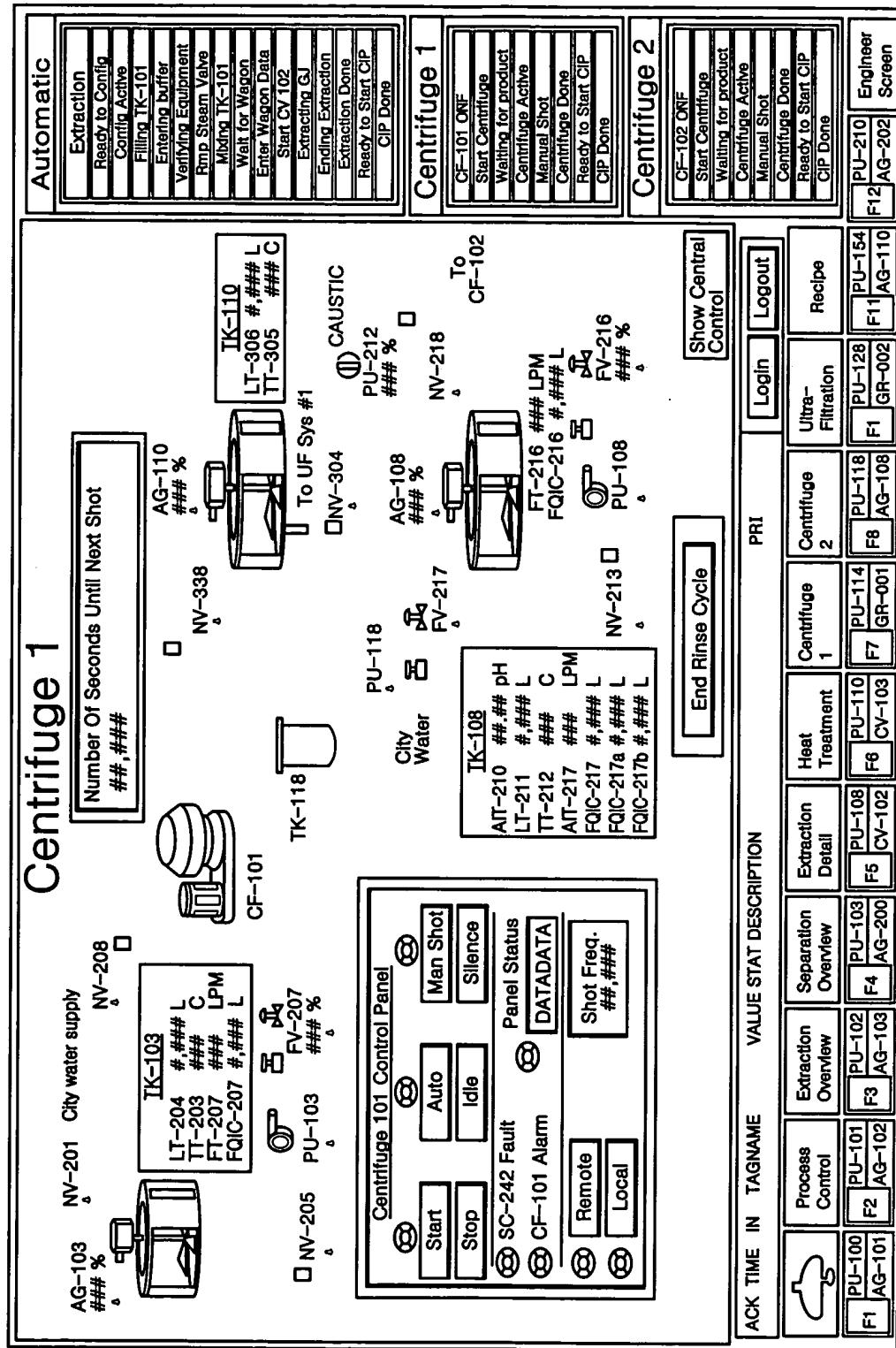


FIG. 29

### Centrifuge 2

From TK-118 (Surge)

City Water

TK-108

AT-210 ###.## pH

LT-211 #,### L

TT-212 ### C

AT-217 ### LPM

FQIC-217 #,### L

FQIC-217a #,### L

FQIC-217b #,### L

PU-118

AG-108 ### RPM

FV-217

CAUSTIC

PU-212 ### %

NV-218

TK-108

FT-116 ### LPM

FQIC-116 #,### L

NV-213 PU-108

FV-216 ### %

Centrifuge 102 Control Panel

Start

Stop

MS-246 Overload

CF-102 Alarm

Remote

Local

Auto

Idle

Panel Status

DATADATA

Shot Freq. #,###

Man Shot

Silence

TK-128

CF-102

PU-128

TK-202

LT-311 #,### L

TT-310 ### C

NV-309

NV-316

To UF Sys #1

Click On Value To Adjust Setpoint Setpoint For FQIC-217b #,###

Accept

Number Of Seconds Until Next Shot #,###

End Rinse Cycle

Show Central Control

### Automatic

- Extraction
- Ready to Config
- Config Active
- Filling TK-101
- Entering buffer
- Verifying Equipment
- Rmp Steam Valve
- Mixing TK-101
- Wait for Wagon
- Enter Wagon Data
- Start CV 102
- Extracting GJ
- Ending Extraction
- Extraction Done
- Ready to Start CIP
- CIP Done

### Centrifuge 1

- CF-101 ONF
- Start Centrifuge
- Waiting for product
- Centrifuge Active
- Manual Shot
- Centrifuge Done
- Ready to Start CIP
- CIP Done

### Centrifuge 2

- CF-102 ONF
- Start Centrifuge
- Waiting for product
- Centrifuge Active
- Manual Shot
- Centrifuge Done
- Ready to Start CIP
- CIP Done

PU-210

F12 AG-202

Engineer Screen

ACK TIME IN TAGNAME

Process Control

PU-100

F1 AG-101

PU-101

F2 AG-102

PU-102

AG-103

Extraction Overview

PU-103

F4 AG-200

Separation Overview

PU-104

F5 CV-102

Heat Treatment

PU-110

F6 CV-103

Centrifuge 1

PU-114

F7 GR-001

Centrifuge 2

PU-118

F8 AG-108

Ultra-Filtration

PU-128

F1 GR-002

Recipe

PU-154

F11 AG-110

VALUE STAT DESCRIPTION

PRI

Login

Logout

Show Central Control

FIG. 30

